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## (54) METHOD OF MAKING OOLONG TEA DRINK

## (57)Abstract:

PURPOSE: A carbonate or phosphate of sodium or potassium is dissolved in water, leaves of oolong tea is added to the solution to effect the extraction under heating, then, ascorbic acid is added to adjust the pH to 6.0W7.0, thus making oolong tea drink that is storable at room temperature.

CONSTITUTION: A potassium or sodium carbonate such as sodium bicarbonate is added to the water to be used to extract oolong tea leaves and oolong tea leaves are added to the resultant solution to effect the extraction under heating. Ascorbic acid is added to the extract to adjust the pH to 6.0W7.0 and the resultant extract is canned, bottled or bagged.

## LEGAL STATUS

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